



PROTEIN BAR MANUFACTURING PLANT



PROCESSING



FORMING



COOLING



PACKAGING

Complete Turnkey solutions for protein bar
Processing & Packaging



COMPANY OVERVIEW

Salvin Industries is a trusted engineering, consultancy, and turnkey project execution company specializing in food processing and packaging solutions. We provide complete end-to-end support for protein bar manufacturing facilities, from concept development and process design to machinery installation, automation, and production optimization.

With extensive experience in food industry projects, our team delivers customized solutions focused on efficiency, product consistency, hygiene, and scalable growth. Our turnkey approach ensures seamless project execution while maintaining the highest industry standards for quality and performance.

Our services include plant design, process consultancy, machinery selection, installation, commissioning, packaging solutions, and technical support, helping businesses launch successful protein bar manufacturing operations with confidence.

PROTEIN BAR

MANUFACTURING PLANT

A protein bar manufacturing plant is designed to produce high-quality nutritional bars through a controlled and automated process. The production begins with precise ingredient handling and batch mixing, where proteins, grains, sweeteners, nuts, and functional ingredients are blended into a uniform mixture.



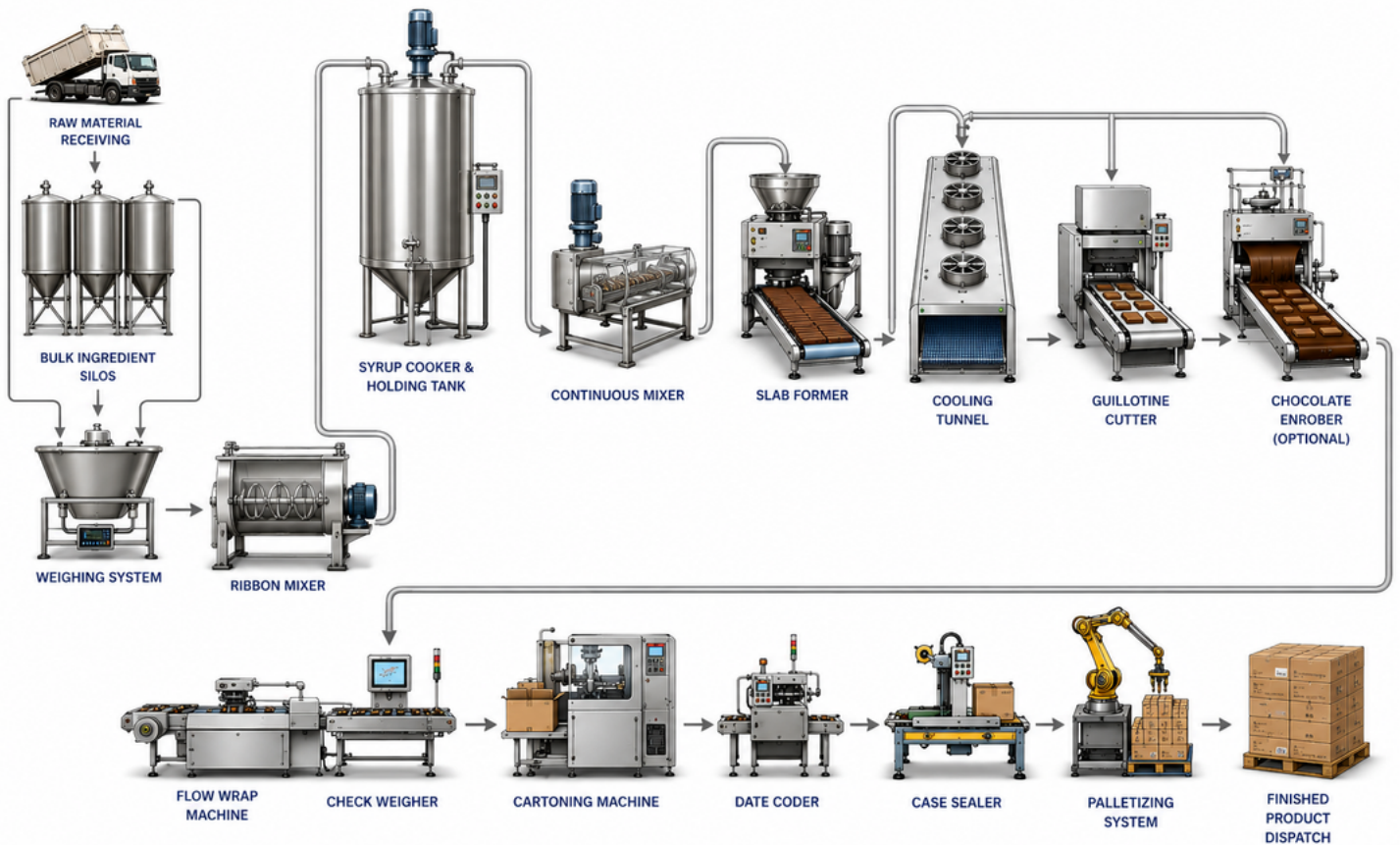
The prepared mixture is processed through forming systems to create continuous slabs or shaped bars. The product then passes through cooling systems to achieve the desired texture and stability before being cut into precise sizes. Optional chocolate enrobing and coating systems can be integrated based on product requirements. Finally, automated packaging systems ensure hygienic and efficient product handling ready for market distribution.

MANUFACTURING PROCESS FLOW



PROTEIN BAR

MANUFACTURING PLANT



Key Features



Fully Automated Production



Accurate Bar Cutting



Precise Ingredient Mixing



Optional Chocolate Enrobing



Controlled Cooling Process



High-Speed Packaging



Hygienic Food Grade Design



Scalable Production Capacity



Hygienic Food Grade Design



Scalable Production Capacity

THE PROCESS

01 Ingredient Handling

The manufacturing process begins with the accurate handling and storage of key raw materials, including protein powders, oats, cereals, nuts, seeds, sweeteners, and functional ingredients. Proper ingredient management ensures product consistency, nutritional accuracy, and efficient production flow.



02 Batch Mixing

All dry ingredients are precisely weighed and blended in a controlled mixing system to achieve a uniform composition. This stage ensures consistent texture, flavor distribution, and nutritional value across every protein bar produced.

03 Syrup Preparation

Binding syrups are prepared under controlled temperature and mixing conditions to achieve the desired viscosity and flow characteristics. The prepared syrup plays a critical role in binding ingredients together while maintaining product stability, texture, and shelf life.



THE PROCESS

04 Bar Forming

The prepared protein bar mixture is transferred to an automated forming system where it is shaped into continuous slabs or directly formed into individual bars. Advanced forming equipment ensures uniform thickness, consistent texture, and precise product dimensions, creating a stable foundation for further processing.



05 Cooling Tunnel

After forming, the product passes through a controlled cooling tunnel where temperature and airflow are carefully regulated. This process stabilizes the bar structure, improves product integrity, and prepares the bars for accurate cutting while maintaining overall quality.



06 Precision Cutting

The cooled slab is conveyed to an automated cutting system where it is precisely cut into individual protein bars. High-accuracy cutting technology ensures consistent dimensions, uniform weight, and minimal product wastage, resulting in a professional and market-ready product.



THE PROCESS

07 Chocolate Enrobing(Optional)

To enhance product appeal and taste, protein bars can be coated with chocolate, yogurt, caramel, or other specialty coatings. The enrobing system applies a smooth and uniform coating layer, improving both visual presentation and consumer experience while maintaining product consistency.



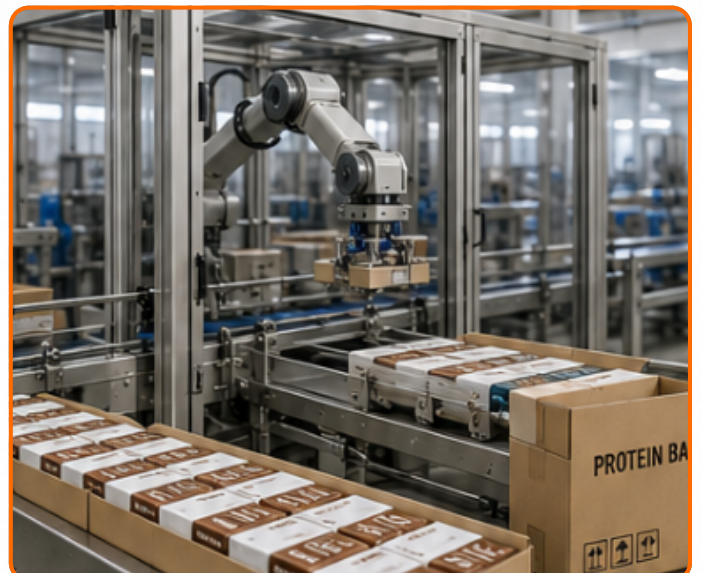
08 Flow Wrapping

Each protein bar is individually packed using high-speed automated flow wrapping machines. This process ensures hygienic handling, product protection, and extended shelf life while maintaining packaging consistency and production efficiency.



09 Cartoning & Dispatch

After primary packaging, protein bars are automatically grouped, packed into cartons, labeled, and prepared for storage or distribution. Automated cartoning systems improve handling efficiency while ensuring accurate packing and shipment readiness.



LET'S WORK TOGETHER

Your Trusted Partner for
Protein Bar Processing & Packaging Solutions



210, Arved Transcube Mall,
Bandhu Nagar, Vijay Nagar, Ranip,
Ahmedabad, Gujarat 382480



+91 98987 27796



www.salvinindia.com



sales@salvinindia.com



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www.salvinindia.com

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